

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Miller's Ale House Bar #2 Remanent O Mobile Establishment Name Type of Establishment 1714 Old Fort Parkway O Temporary O Seasonal Murfreesboro Time in 03:08 PM AM/PM Time out 03:20; PM AM/PM

04/15/2024 Establishment # 605257864 Embargoed 0 Inspection Date

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

	N=in c	ome	oliano	b		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)S=∞	rrecte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code prov		
						Compliance Status	COS	R	WT						Compliance Status		
	IN	ου	T N	A N	0	Supervision					IN	оит	NA.	NO	Cooking and Reheating of Time/Temperature		
Ε.	612	<u> </u>	_	_	_	Person in charge present, demonstrates knowledge, and	$\overline{}$										Control For Safety (TCS) Foods
יו	氮	0			_	renson in charge present, demonstrates knowledge, and OO 5		5	16	0	0	×	0	Proper cooking time and temperatures			
	IN OUT NA NO Employee Health					17	0	0	100	0	Proper reheating procedures for hot holding						
2	- DAK	0	1		Π.	Management and food employee awareness; reporting	0	0 0 5				оит	T NA		Cooling and Holding, Date Marking, and Time a		
3	寒	0				Proper use of restriction and exclusion	0				IN			NO	a Public Health Control		
	IN	OU	T N	A N	0	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature		
4	0	0				Proper eating, tasting, drinking, or tobacco use	0	0	5	15	_	0	0		Proper hot holding temperatures		
5	0	0				No discharge from eyes, nose, and mouth	0	0	Ľ		125	0	0		Proper cold holding temperatures		
		-	T N	4 100	0	Preventing Contamination by Hands				21	0	0	0	24	Proper date marking and disposition		
6	黨	0			_	Hands clean and properly washed	0	0		27	0	0	×	0	Time as a public health control: procedures and records		
7	왮	l٥	Ιo	ı I o		No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_					
Ŀ	-	$\perp$			_	alternate procedures followed	_	_	_		IN	OUT	NA		Consumer Advisory		
8	-		TN	CT E	~	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	30		Consumer advisory provided for raw and undercooked		
H	_	_	_	A   h	_		0.0		101	Н	IN	OUT	NA	NO	o Highly Susceptible Populations		
9	黨	0	_		_	Food obtained from approved source	0	0		Н	IN	OUT	NA	NO	righty susceptible repulations		
10	_	9		1 3		Food received at proper temperature	0	0	5	24	0	ΙoΙ	333		Pasteurized foods used; prohibited foods not offered		
11	×	0	_		$\overline{}$	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	_	*	Н	-						
12	0	0	1 8	١ (		destruction	0	0			IN	OUT	NA	NO	Chemicals		
			T N	-	-	Protection from Contamination				25		0	- XX		Food additives: approved and properly used		
13	Ŕ				П	Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used		
14	×	0	1	7		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan		

### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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			GOO	OD R	14/	AIL	PRA	erric	E3			
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status								Compliance Status	COS	R	WT
OUT Safe Food and Water					7	OUT		Utensiis and Equipment				
28	0	Pasteurized eggs used where required	0	┰	1	П.	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29		Water and ice from approved source	0		2		40	-	constructed, and used			_'
30		Variance obtained for specialized processing methods	0	0	1		46 0	46 O	Missey working facilities installed expirateless are at test string	0	0	•
	OUT	Food Temperature Control					40		Warewashing facilities, installed, maintained, used, test strips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2			OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	1	49		Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	Т	1	7	50	0	Sewage and waste water properly disposed	0	О	2
	OUT	Food Identification				51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination			1	53	0	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	٦.	55	0	Current permit posted	0	О	_
39	0	Wiping cloths; properly used and stored	0	0	1	Τ.	56	0	Most recent inspection posted	0	0	۰
40		Washing fruits and vegetables	0	0	1	٦.	$\overline{}$		Compliance Status	YES	NO	WT
OUT Proper Use of Utensils		Proper Use of Utensils				1			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1		59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1							

You have the right to request a hearing regar n ten (10) days of the date of the ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

04/15/2024

04/15/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Miller's Ale House Bar #2										
Establishment Number #:  605257864										
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.										
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.										
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.										
Garage type doors in non-enclosed areas are not completely open.										
in non-enclosed areas are n	ot completely removed or	open.								
ito areas where smoking is p	rohibited.									
by the Act.										
Sanitizer Type	PPM	Temperature ( Fah	renhelt)							
Cl	50									
		Temperature ( Fah	renhelt)							
	State of Food	Temperature ( Fah	renhelt)							
	#57 is "No"  rict access to its buildings or  son attempting to gain entry  moking" symbol are not cons  ot completely open.  In non-enclosed areas are in  to areas where smoking is pi  by the Act.  Sanitizer Type	#57 is "No"  rict access to its buildings or facilities at all times to person attempting to gain entry to submit acceptable form moking" symbol are not conspicuously posted at every lot completely open.  In non-enclosed areas are not completely removed or its areas where smoking is prohibited.  I by the Act.  Sanitizer Type PPM	#57 is "No"  rict access to its buildings or facilities at all times to persons who are son attempting to gain entry to submit acceptable form of identification.  moking" symbol are not conspicuously posted at every entrance.  iot completely open.  in non-enclosed areas are not completely removed or open.  ito areas where smoking is prohibited.  iby the Act.  Sanitizer Type PPM Temperature ( Fah							

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Miller's Ale House Bar #2

Establishment Number: 605257864

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic has knowledge.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No tasks performed requiring it but discussed good hand washing practices.
- 7: No tasks performed requiring them but discussed examples of scenarious where they would be required.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See Source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Observed no tcs foods in cooling process during inspection
- 19: All tcs foods held during inspection were 135 degrees pr higher
- 20: All tcs foods held during inspection were 41 degrees or less.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Miller's Ale House Bar #2	
Establishment Number: 605257864	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information										
	ller's Ale House Bar	#2								
Establishment Number #:	605257864									
P-2-3										
Sources										
Source Type:	Food	Source:	Chaney brothers							
Source Type:	Water	Source:	City							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	nts									